

**set.** for groups of 8 people or more

\$70pp – 2 courses – 2 hour booking

\$85pp – 3 courses – 3 hour booking

\$170 seafood platter (for 2 people includes dessert)

### **bread for the table**

chargrilled, garlic infused flatbread, spiced pistachio dukkah, labneh dip, warm mixed olives

### **starter choice**

half dozen sydney rock oysters, natural (gf)

pan seared tasmanian scallops, brown butter, chilli, lemon, basil (gf)

salt & pepper squid, yuzu aioli (gf)

mushroom arancini, roasted tomato dip (gf)

### **main choice**

blackened pan seared tasmanian salmon, creamy celeriac salad (gf)

chargrilled qld beef eye fillet, garlic, chive butter, steamed green beans (gf)

classic beer battered fish & chips (gf)

bungalow pork cutlet, quince glaze, frisee salad, dijon vinaigrette (gf)

thai noodle salad, peanut sauce, marinated sesame ginger tofu (gf, vegan)

### **dessert**

pina colada panna cotta, charred pineapple, lime zest, mint, toasted coconut (gf)

chocolate hazelnut torte, raspberry coulis, vanilla ice cream (gf)

australian & international cheese, lavash, quince paste

please advise waitstaff of allergies | we are unable to guarantee items will be completely free of allergens | no variations during peak times | SURCHARGE 10% Sunday & 15% public holidays